

SINCE



2010

INDIAN RESTAURANT

Feel the taste at Sutherland Shire

Entree

01. VEGETABLE SAMOUSA [2PCS] \$10.50

A delicious combination of mixed vegetables and spices wrapped in light pastry deep fried and served with mint sauce

02. MEAT SAMOUSA [2PCS] \$11.00

A delicious combination of mixed lamb mince and spices wrapped in light pastry deep fried and served with mint sauce

03. VEGETABLE PAKORAS [4 PCS] \$10.90

Mixed vegetables, onion season with spices deep fried and served with mint sauce

04. ONION BHAJI [4PCS] \$10.90

Crispy deep fried sliced onion patties served with mint sauce

05. EGGPLANT PAKORA [4PCS] \$10.90

Garden fresh eggplant deep fried in lentils batter

06. CRUNCH CAULIFLOWER PAKORA [4PCS] \$10.90

Garden fresh cauliflower deep fried in lentils batter

07. VEGETARIAN BASKET [FOR 2] \$24.90

Combination of vegetable pakoras, cauliflower pakoras, samosas and eggplant pakora

08. GARLIC PRAWNS \$18.90

Prawns marinated in garlic and cooked in aromatic

FISH PAKORA \$15.90

Crispy Deep Fried Fish Served With Mint Sauce

09. PRAWN PAKORA \$15.90

Crispy Deep Fried Prawn Served With Mint Sauce



Entree From Tandoori

12. CHICKEN TIKKA [4PCS] \$18.90

Tender chicken fillets marinated in yoghurt, spices and cooked in tandoor

13. LAMB CUTLET [2 PCS] \$14 [4PCS] \$27.00

Lamb chops seasoned and marinated in yoghurt, garlic, ginger roasted in the tandoor

14. SHISH KEBAB [4PCS] \$17.90

Lamb minced marinated with ginger, garlic, fresh coriander and special indian spices, skewered and cooked in tandoor

15. SPECIAL TASTY CHICKEN TIKKA \$18.90

Marinated boneless chicken seasoned with a touch of yoghurt, special blend of green herbs and speices cooked in tandoor

16. TASTY PLATTER \$26.90

[for 2 each of chicken tikka, lamb cutlets & shish kebab]

17. MIXED PLATTER \$27.90

[for 2 each of Samosa, vegetable pakora, chicken tikka & lamb cutlets]

18. TANDOORI COMBINATION [FOR 2] \$34.00

Combination of the above tandoori dishes

19. TANDOORI FISH TIKKA [4PCS] \$18.90

Fish fillets marinated in yoghurt, mint, coriander, green chillies and roasted in the tandoori oven

20. TANDOORI PRAWN [4PCS] \$19.90

Marinated tiger prawns roasted in tandoor

21. TANDOORI SALAD \$10.90

Julienne chicken tikka pieces mixed with Indian salad and special sauce

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Main Course From Tandoori

22. CHICKEN TIKKA [6PCS] \$23.90

Tender chicken fillets marinated in yoghurt, spices and cooked in tandoor

23 LAMB CUTLETS [6PCS] \$34.00

Lamb chops seasoned and marinated in yoghurt, garlic, ginger and selected spices and roasted on skewers in tandoor

24. WHOLE TANDOORI CHICKEN \$22.00

Marinated in yoghurt, seasoned with garlic, ginger and selected spices roasted on skewers in tandoor

25. SHISH KEBAB [6PCS] \$21.90

Lamb minced marinated with ginger, garlic, fresh coriander and special Indian spices skewered and cooked in tandoor

26. TANDOORI FISH TIKKA [6PCS] \$25.00

Fish fillets marinated in yoghurt, coriander, ginger, garlic and roasted in the tandoori oven

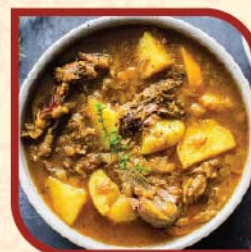
27. TANDOORI PRAWN [6PCS] \$25.00

Marinated tiger prawns roasted in tandoori oven

28. SPECIAL TASTY \$23.90

CHICKEN TIKKA [6PCS]

Marinated boneless chicken seasoned with a touch of yoghurt, special blend of green herbs and speices cooked in tandoor



Main Course Lamb

29. LAMB ROGAN JOSH \$25.90

Tender lamb pieces marinated in yoghurt, ginger, garlic and cooked in curry sauce, tomatoes with a garnish green herbs

30. LAMB KORMA \$25.90

Lightly spiced lamb pieces delicately cooked in a cashew cream sauce and flavoured with cardamom

31. LAMB MASALA \$25.90

Diced boneless lamb cooked with onions, tomatoes, capsicum and a touch of lemon juice garnished with green herbs and tasty home made special sauce

32. SAAG LAMB \$25.90

Yoghurt marinated lamb cooked to perfection with fresh English spinach in a touch of cream

33. LAMB PASANDA \$25.90

Tender lamb pieces cooked in yought, cashew nut, special speices and touch of wine

34. BALTI LAMB \$25.90

Delicately prepared with fresh garlic, ginger, green chillies, flavoured with herbs and served in a special traditional pan

35. LAMB CURRY \$25.90

Cooked in our own gravy with medium level herbs and spices

36. LAMB MASSAMAN \$25.90

Mild curry with coconut milk, diced potato, onions and special sauce garnished with sliced coconut



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Tasty
Tandoori

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Main Course Chicken

37. BUTTER CHICKEN \$25.90

Juicy pieces of chicken from the tandoor finished in the pan with a mild spiced blend of tomatoes, cashew and fenugreek leaves

38. CHICKEN KORMA \$24.90

Boneless pieces of chicken marinated in yoghurt, finished with traditional almond and cashew nut sauce

39. CHICKEN TIKKA MASALA \$24.90

Tender chicken fillet cooked in a tandoori oven, then blended with onions, capsicum, fresh coriander and cream

40. MANGO CHICKEN \$24.90

A mouth watering delicious chicken pieces cooked in a mango sauce

41. KARAHI CHICKEN \$24.90

Tender chicken fillets cooked to perfection on a combination yoghurt and fresh methi leaves

42. CHICKEN MADRAS \$24.90

Special dish from south Indian and boneless chicken cooked with roasted mustard seeds, coconut milk with blend of garlic, ginger and served with sliced coconut

43. SAAG CHICKEN TIKKA \$24.90

Juicy pieces of chicken from the tandoor cooked with sliced tomatoes, onion, fresh spinach, methi leaves and touch of cream

44. CHICKEN VINDALOO \$24.90

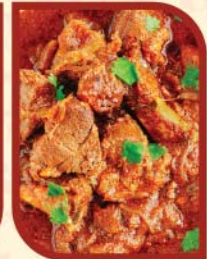
Tender chicken fillets marinated in vindaloo sauce with selected spice to give distinct flavour

45. CHICKEN JALFREZIE \$24.90

Chicken fillets cooked with carrots, capsicums, tomatoes, onion, chillies and ginger in a light curry sauce

46. CHICKEN DHANSAK \$24.90

The Mumbai Origin Chicken is cooked together with lentils, vegetables creating a highly textured dish releasing Hot, Sweet and sour taste



Main Course Beef

47. BEEF BOMBAY \$25.90

Juicy pieces of beef and potatoes simmered in a med curry sauce, methi leaves and coconut milk

48. BEEF BHUNA \$25.90

Tender beef pieces cooked in a medium masala, a combination of five spices and fresh coriander

49. BEEF DO PIAZZA \$25.90

Tender beef pieces cooked with tomatoes, onions, methi leaves and a medium curry sauce

50. BEEF JALFREZIE \$25.90

Dices beef cooked with carrots, capsicums, tomatoes, onions, garlic, ginger and tasty special masala

51. BEEF MASSAMAN \$25.90

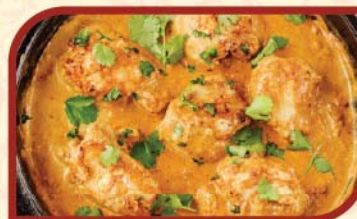
Mild curry with coconut milk, diced potatoes, onions and tasty special sauce garnished with sliced coconut

52. BEEF VINDALOO \$25.90

A very spicy recipe from goa prepared with freshly ground chillies for the most tantalising experience

53. BEEF MADRAS \$25.90

Special dish from south Indian with blended of garlic, ginger cooked with roasted mustard seeds and coconut milk and served with sliced coconut



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Main Course Vegetables

54. PUMPKIN MASALA \$19.90

Roasted pumpkin cooked with chef special spices and garnish with coriander and shallots

55. ALOO GOBI \$20.90

Potato and cauliflower florets, simmered in a traditional light tomato curry sauce with cumin seeds fresh ginger

56. BOMBAY POTATOES \$19.90

Baby potatoes marinated in yoghurt cooked in a thick gravy with shallots, garnished with fresh coriander and ginger

57. MALAI KOFTA \$20.90

Golden fried balls of potato and cottage cheese in almond based creamy sauce with aromatic spices

58. MIXED VEGETABLE \$20.90

Fresh mixed vegetables in dry tangy masala topped with fresh coriander

59. PALAK PANEER \$20.90

A classic Indian recipe using home made cottage cheese and fresh English spinach garnished with ginger

60. PANEER TIKKA MASALA \$20.90

/KARAH PANEER

Diced home made cottage cheese cooked with yoghurt, onions and fresh tomatoes and green herbs spices

61. SAAG DHAL \$19.90

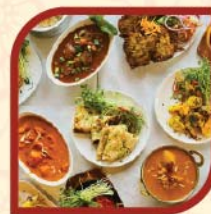
Mixed lentils cooked with fresh english spinach garnished with red capsicum

62. TARKA DHAL \$19.90

A combination of yellow lentils finished with fresh garlic, cumin seed and fresh coriander

63. TASTY EGGPLANT MASALA \$20.90

Grilled baby eggplant cooked in a hot home made tasty tandoori masala sauce



64. VEGETABLE KORMA \$20.90

The freshest seasonally vegetable cooked in a delicious creamy almond and cashew nut curry sauce

65. ALOO BAIGAN \$20.90

A combination of potatoes and egg plants cooked in a home style tasty masala sauce

Tasty Tandoori Banquet

66. BANQUET 1 Per Person \$46.90 [minimum of 2 person]

ENTREES - Veg samosa, veg pakora, chicken tikka and lamb cutlets

MAINS - Chicken, lamb, beef and vegetables, Side dishes, breads, rice, tea or coffee

67. BANQUET 2 Per Person \$50.90 [minimum of 2 person]

ENTREES - Veg samosa, veg pakora, lamb cutlets, fish or prawns

MAINS - Chicken, lamb, beef, vegetables or seafoods, Side dishes, rice, breads and dessert

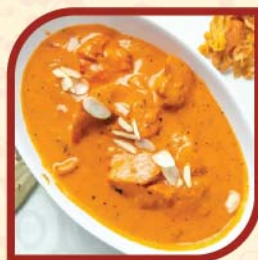
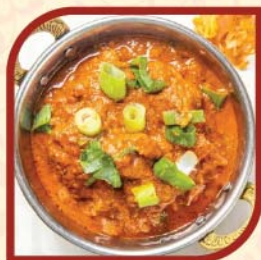




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Main Course Seafood

68. GARLIC PRAWNS \$27.00

Stir fried with garlic, pepper, onions, topped with shallots and serve in sizzling plate

69. PRAWNS MALABER \$27.00

Fresh ocean prawns in mild aromatic sauce with coconut milk, curry leaves and mustard seeds

70. TANDOORI PRAWN MASALA \$27.00

/FISH MASALA

Fresh ocean prawns/fish marinated with garlic and ginger, cooked in the tandoori oven then blended with onions, capasicum, coriander and cream

71. KARAH FISH/ KARAH PRAWNS \$27.00

Tender fish/prawns fillets cooked to perfection on a combination yoghurt and fresh methi leaves

72. BENGAL FISH CURRY (CHEF SPECIAL) \$27.00

Marinated fish fillets cooked in the tandoor and finished in the pan with a medium spiced onion and tomato, potato and eggplant

73. FISH GOAN \$27.00

Fish fillets cooked in coconut milk, south Indian spices and curry leaves and garnished with slice coconut

74. FISH SHORISA CURRY \$27.00

Fish fillets cooked in gravy, chef special spices and blended with Mustard paste

Tasty Side Dishes

75. PAPPADAMS [4pcs] \$4.50

76. RAITA \$4.50

Yoghurt with cucumber, potato & cumin.

77. CHUTNEY \$4.50

Mint coriander, mango

78. PICKLE [Lime, mango] \$4.50

79. BANANA & COCONUT \$4.50

80. TOMATO & ONION \$4.50

81. MIXED SIDE DISHES [Any 4] \$12.00

Desserts

82. MANGO KULFI \$7.00

Indian style ice cream made with mangoes.

83. GULAB JAMUN [2 pcs] \$7.00

Plain flour, semolina, milk & rose flavoured syrup

84. ICE CREAM \$7.00

Served with caramel, chocolate or strewwberry topping.

Drinks

85. PEPSI | PEPSI MAX | 7UP | \$3.50

SUNKIST | MOUNDAIN DEW

85. LASSI [MANGO/PLAIN] \$6.00

86. MINERAL WATER \$4.00

87. INDIAN STYLE LEMONADE \$5.00

88. JUICE [Apple, Orange] \$5.00

89. MASALA TEA \$4.00



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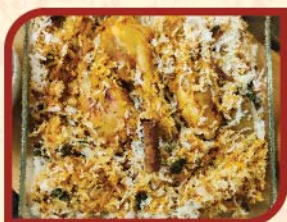
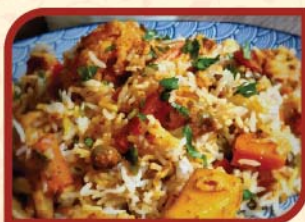


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Rice and Biryani

- 90. BASMATI RICE** \$4.00
- 91. KASMIRI RICE** \$10.00
Basmati rice with blend dried fruit
- 92. MUSHROOM RICE** \$10.00
Basmati rice with blend mushroom
- 93. GARLIC FRIED RICE** \$12.90
With garlic, onions, shallots and egg
- 94. VEGETABLES PULAO** \$12.90
Basmati rice blend with mixed vegetable
- 95. CHICKEN TIKKA BIRYANI** \$19.00
Specialty of the house aromatic rice and tender pieces of marinated chicken cooked together with assorted of freshly ground herbs
- 96. VEGETABLES BIRYANI** \$17.00
Specialty of the house aromatic rice and mixed vegetable marinated and cooked together with assorted of freshly ground herbs
- 97. BIRYANI HYDRABADI / SHINDI** \$20.00
Specialty of the house aromatic rice and tender pieces of marinated lamb/chicken cooked with assorted of freshly ground herbs



Tandoori Breads

- 98. ROTI** \$4.00
Whole meal bread cooked in tandoor
- 99. PLAIN NAAN** \$4.00
Leavened plain flour bread cooked in tandoor
- 100. GARLIC NAAN** \$5.00
Leavened bread with fresh garlic cooked in tandoor
- 101. PANEER KULCHA** \$6.00
Naan bread stuffed with mildly spiced cottage cheese, onions and tomatoes
- 102. PARATHA** \$4.00
Whole meal bread layered with butter
- 103. CHEESE NAAN** \$8.00
Naan bread stuffed with cheese
- 104. GARLIC CHEESE NAAN** \$9.00
Naan bread stuffed with cheese and garlic
- 105. KEEMA NAAN** \$6.50
Naan bread stuffed with delicately spiced mince and herbs
- 106. KASHMIRI NAAN/PESHWARI** \$7.00
Naan bread stuffed with blend dried fruits
- 107. ALOO PARATHA** \$6.50
Bread stuffed with aromatic spiced potato cooked in tandoor
- 108. CHICKEN CHEESE NAAN** \$8.00
Naan bread stuffed with chicken and cheese
- 109. MUSHROOM KULCHA** \$7.00
Bread stuffed with mushroom, onion and cheese

